

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	LIDO – PANTRY- Done	21	1	No	
	THE ICE MACHINE UPPER MAKER CHAMBER HAD AN ABSORBENT INSULATION ON THE CHILLED WATER PIPE INSIDE WHICH WAS DAMAGED. THIS AREA WAS DIFFICULT TO CLEAN DUE TO EXPOSED PIPING, WIRES, SWITCHES AND INSULATION.				
	Corrective Action: Insulation has been changed and exposed items covered as much as possible.				
2	LIDO – PANTRY- N/A	33	1	No	
	BULKHEADS, DECKHEADS AND DECKS WERE DIFFICULT TO CLEAN DUE TO ATTACHED ELECTRICAL CONDUIT, WIRING, BOXES, VENTILATION DUCTS, AND PIPING.				
	Corrective Action: Working at improving these areas and items.				
3	LIDO – BUFFET- Done	33	1	No	
	THERE WAS NO COVING WHERE THE DECK JOINED THE BULKHEAD BEHIND THE PORT AND STARBOARD BUFFET LINES.				
	Corrective Actions: Covings will be installed.				
4	LIDO – BUFFET- Done	29	0	Yes	
	THE DISTANCE FROM THE PORT AND STARBOARD BUFFET CARVING STATIONS TO THE NEAREST HANDWASHING SINK WAS 40 FEET AWAY IN THE GRILL STATION.				
5	LIDO - GRILL STATION- Done	21	1	No	
	THE GRILL GREASE PAN WAS DIFFICULT TO CLEAN DUE TO RAISED WELDS ALONG THE INNER SURFACES. THE DEEP FRYER WAS DIFFICULT TO CLEAN DUE TO OPEN HOLES ALONG THE FRONT EXTERIOR AND OPEN SCREW HOLES ON THE INTERIOR PANELS.				
	Corrective Action: Welds will be grounded down and holes blocked.				
6	LIDO - BEVERAGE STATION- Done	26	0	Yes	
	THE INTERIOR OF THE CRUSHED ICE DISPENSER BIN WAS SLIGHTLY SOILED WITH DIRT PARTICLES.				
	Corrective Action: The interior of the crushed ice dispenser bin was slightly soiled with dirt particles.				
7	LIDO - BEVERAGE STATION- Done	20	2	No	
	SOFT SEALANT WAS APPLIED TO THE INSIDE SURFACES OF THE BIN FOR THE CRUSHED ICE DISPENSER.				
	Corrective Action: Replaced with hard sealant				
8	POTABLE WATER- Done	08	0	No	
	THE INTERNATIONAL SHORE CONNECTION FOR THE FIRE SYSTEM WAS NOT EQUIPPED WITH A REDUCED PRESSURE ASSEMBLY BACKFLOW PREVENTION DEVICE. BOTH A WORK ORDER AND A VARIANCE REQUEST WERE RECORDED AND VERIFIED.				
	Corrective Action: In progress				
9	POTABLE WATER- In Progress	07	0	Yes	
	ALL 7 POTABLE WATER STORAGE TANKS SHARE A COMMON WALL WITH THE HULL OF THE SHIP. A VARIANCE REQUEST IS IN PROCESS, BUT HAS NOT YET BEEN SUBMITTED TO VSP.				
	Corrective Action: In Progress				
10	INTEGRATED PEST MANAGEMENT (IPM) - Done	40	0	No	
	THE IPM PLAN LACKS SPECIFIC DETAIL ON THE FREQUENCY OF INSPECTIONS OF FOOD AREAS, PEST SIGHTINGS, AND CONTRACTOR SERVICE VISITS. IT DOES NOT DETAIL WHO CONDUCTS INSPECTIONS OF INCOMING FOOD SHIPMENTS OR THE ROLE OF THE CONTRACT PEST CONTROL OPERATOR TO APPLY PESTICIDES OR BAITS. THERE IS NO TRAINING RECORD FOR THE ONBOARD STAFF WHO CONDUCT PEST SIGHTING INSPECTIONS AND NO RECORD OF SUCH INSPECTIONS AT NIGHT.				
	Corrective Action: Revising IPM plan in accordance to the requests. Pest control company will be advised.				
11	FOOD SERVICE – GENERAL – N/A	33	1	No	
	THE BULKHEADS, DECKHEADS, AND DECKS CONTAINED HOLES, SEAMS, GAPS, EXPOSED PIPING AND WIRING, CRACKED DECK TILES AND RECESSED GROUTING MAKING THE AREAS DIFFICULT TO CLEAN.				
	Corrective Action: Repairing the various deficiencies as well as possible.				
12	FOOD SERVICE – GENERAL – N/A	20	2	No	
	THE FOOD CONTACT SURFACES OF EQUIPMENT SUCH AS REFRIGERATORS, OVENS AND ICE MACHINES CONTAINED HOLES OPEN SEAMS, EXPOSED PIPING AND OTHER DIFFICULT TO CLEAN FEATURES.				
	Corrective Action: Repairing the various deficiencies as well as possible.				

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13	FOOD SERVICE – GENERAL- N/A	21	1	No
THE NON-FOOD CONTACT SURFACES OF EQUIPMENT HAD HOLES, OPEN SEAMS, GAPS, ROUGH SURFACES AND OTHER DIFFICULT TO CLEAN FEATURES.				
Corrective Action: Repairing various deficiencies as well as possible.				
14	FOOD SERVICE – GENERAL- Done	36	0	No
THE LIGHT LEVEL IN THE GALLEY, PROVISIONS CORRIDOR AND COLD ROOMS DID NOT APPEAR TO BE SUFFICIENT IN ALL OF THE AREAS.				
Corrective Action: Using a light meter to check all areas and providing better lighting.				
15	MAIN GALLEY / DISHWASH AREA- Done	22	0	No
THERE WAS STEAM NOTED COMING FROM THE FINAL RINSE NOZZLES. THIS WAS ESPECIALLY NOTED WHEN THE MACHINE HAD NOT HAD DISHES RUNNING AND THE FINAL RINSE WAS NOT ACTIVATED. WHEN MULTIPLE ITEMS ACTIVATED THE FINAL RINSE ONLY HOT WATER WAS OBSERVED.				
Corrective Action: Running trays through the machine at the start of operations to make sure that there is no steam built up.				
16	MAIN GALLEY / HOT GALLEY- Done	21	1	No
THERE WERE NUMEROUS LARGE GAPS IN THE EXHAUST HOOD OVER THE MARKING GRILL ALLOWING LARGE ACCUMULATIONS OF GREASE AND MAKING THE AREA DIFFICULT TO CLEAN.				
Corrective Action: Gaps will be minimized and sealed to avoid accumulation.				
17	MAIN GALLEY / HOT GALLEY- Done	27	1	No
THERE WAS A LARGE ACCUMULATION GREASE IN THE HOOD OVER THE MARKING GRILL.				
18	MAIN DINING ROOM – N/A	33	0	No
THERE WAS CARPET IN FRONT OF THE WAITER STATIONS. THE CARPET WAS CLEAN.				
Corrective Action: We will look into the easy to clean 3' area in front of the stations when new carpet will be installed.				
19	PROVISIONS / FREEZERS- Temporary clean the floor/Wet Dock permanent repairs.	33	1	No
ICE BUILDUP WAS NOTED IN MOST OF THE WALK-IN FREEZERS. IT APPEARED THAT THE HEATERS INSTALLED IN THE DRIP PANS OR THE DRAIN LINES WERE NOT WORKING.				
Corrective Action: Engineers looking into cause and solution to this problem.				
20	PROVISIONS / COLD ROOMS	27	1	No
THE FAN COVERS AND THE FAN BLADES OF THE CONDENSER UNITS WERE SOILED.				
Corrective Action: Fan covers were removed and blades cleaned. These will be checked on a daily basis.				
21	CORRECTIVE ACTION STATEMENT	*	0	No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .